



**SPIGA**  
*from harvest to cup*

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## Sensory Profile

**Coffee Name** Guatemala SHB Huehuetenango

**Observations** This coffee profile was performed according to the Specialty Coffee Association of America protocols doing the evaluation of 5 cups.

**Origin** Guatemala

**Variety** Arabica: Typica, Bourbon, Caturra and Catuai



Huehuetenango,  
Guatemala  
+ 1350 m

## Roasting level of the sample

**Level** Medium

**Agtron** 55

## Descriptive sensory analysis

Descriptors	Numerical value
Fragrance/Aroma	7,5
Flavor	7
Acidity	6,25
Body	7
Aftertaste	7,5
Balance	9
Uniformity	9
Clean Cup	10
Sweetness	9
Overall	7,5
<b>Total Score</b>	<b>80</b>

## Comments

Coffee with soft citrus notes. Fruity aromatics with notes to strawberry and plum and dark chocolate. Clean cup with sweet acidity. Solid body.

